

# **Historic, Archive Document**

Do not assume content reflects current  
scientific knowledge, policies, or practices.



Ag 84 Pre

#299

#299

USDA

# POULTRY INSPECTION a Consumer's Safeguard



PA No. 299

Issued October 1956

UNITED STATES DEPARTMENT OF AGRICULTURE  
AGRICULTURAL MARKETING SERVICE Washington, D.C.

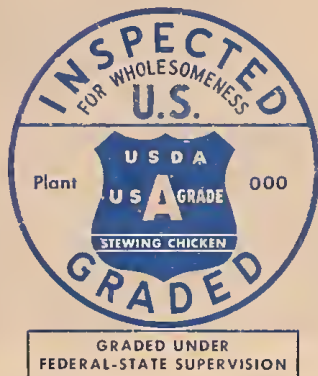


# USDA INSPECTION MARKS FOR POULTRY

## WHAT they are - -



INSPECTION MARK



INSPECTION AND GRADE MARK

## WHY they are important - -

The INSPECTION MARK on poultry and poultry products shows that they have been examined for wholesomeness under close Government supervision during processing in officially approved processing plants.

"INSPECTED FOR WHOLESOMENESS" means that a qualified, technically trained USDA inspector has examined the internal organs and inspected the bird inside and out.

These words on the poultry label are proof that the inspector has found the bird and its edible organs (giblets) wholesome for food and free of any abnormal conditions.

The INSPECTION LABEL also means that the processing plant has handled the poultry in a strictly sanitary manner during all parts of the processing, using sanitary practices and proper equipment and utensils in prescribed types of processing rooms and buildings.

INSPECTION refers to the condition of the poultry and its healthfulness and fitness for food. It is not concerned with the quality or grade of the poultry.

To be sure of QUALITY as well as WHOLESOMENESS, buy poultry that carries the combined INSPECTION AND GRADE MARK. The combined mark is used when the poultry has not only been inspected for wholesomeness but also graded for quality.

## WHERE to find them - -

The INSPECTION MARK appears *only* on ready-to-cook poultry and cooked products made from ready-to-cook poultry, because it is possible to determine the wholesomeness of the bird only at the time it is drawn when its body cavity and organs may be examined.

The next time you shop for poultry, look in the refrigerated and frozen food cases and on the shelves for the INSPECTION MARK and the combined INSPECTION AND GRADE MARK.

The INSPECTION MARK will be found on—

- frozen cooked (or partly cooked) chicken and turkey pies, soups, dinner dishes, and whole dinners.
- canned chicken and turkey, and combinations including soups and mixtures with other foods such as noodles, cereals, vegetables.
- chilled or frozen ready-to-cook whole chickens, turkeys, ducks, and geese.
- chilled or frozen ready-to-cook cut-up parts of chicken and turkey.

The combined INSPECTION AND GRADE MARK will be found on—

- chilled or frozen ready-to-cook whole chicken, turkeys, ducks, and geese.
- chilled or frozen ready-to-cook cut-up parts of chicken and turkey.





# BUYING AND USING POULTRY

Poultry is becoming more popular all the time. Its fine flavor, tenderness, and the many ways it can be served make it unusually appealing for meals and occasions of all kinds.

Research has shown that poultry is high in protein and may be low in fat, making it excellent in nutritional value, too.

More than 300 modern, sanitary processing plants throughout the country produced over one billion pounds of **FEDERALLY INSPECTED** ready-to-cook poultry in 1955.

The number of plants using the exacting Federal Inspection Service has more than doubled in the past 5 years, showing that processors are intent on making wholesome, tempting poultry available to everyone.

And **FEDERALLY INSPECTED** poultry is sold in many stores throughout the country the year round—

- fresh-chilled or frozen ready-to-cook
- whole birds or parts
- frozen, ready to heat and serve
- and canned.

## BUY FEDERALLY INSPECTED POULTRY.

### *Amount of Ready-to-Cook Weight To Buy, Per Serving:*

Chicken:	
Broiling.....	¼ to ½ bird
Frying, roasting.....	¾ to 1 pound
Stewing.....	¼ to 1 pound
Turkey.....	½ to 1 pound
Duck or goose.....	¾ to 1 pound

For broiling, frying, barbecuing, or roasting, choose a young bird. The smallest sizes are best for broiling. Young birds have tender meat and a delicate flavor.

For chicken with noodles, creamed chicken, or chicken or turkey salad, choose a mature bird with firmer meat and full flavor.

The **CLASS** names often indicate suitable cooking methods. **ALWAYS READ THE LABEL.**

*CLASSES of the youngest birds are:*

**BROILER OR FRYER** (chickens and ducklings)

**FRYER OR ROASTER** (turkeys)

*CLASSES of roasting birds are:*

**ROASTER, CAPON** (chickens)

**YOUNG HEN, YOUNG TOM** (turkeys)

**YOUNG** (ducks and geese)

*CLASSES of mature birds are:*

**STEWING CHICKENS, HEN, FOWL** (chickens)

**HEN, TOM** (turkeys)

**MATURE** (ducks and geese)

When you buy fresh-chilled poultry, loosen any tight transparent films, refrigerate promptly, and use within a few days.

When you buy frozen poultry, keep it hard frozen until time to thaw. Cook it promptly after thawing. For best quality, do not refreeze.

Keep cooked poultry, broth, stuffings, and gravy covered and in the refrigerator; all are perishable. Use within a few days.

U. S. GOVERNMENT PRINTING OFFICE : 1956—O—403162

For sale by the Superintendent of Documents  
U. S. Government Printing Office  
Washington 25, D. C. - Price \$2.50 per 100 copies

